

Bruschetta Salad

10 Minutes to the Table

10 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Baking Sheet
Mixing Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS

Lettuce &
Tomatoes
Fresh Mozzarella
Basil Vinaigrette
Toasted
Hazelnuts
Baguette
Croutons

Good to Know

Grilled chicken breast, sautéed shrimp or chickpeas would be delicious with this salad.

Make Ahead Tip: Toast the croutons in advance and toss the salad at work for a delicious, easy lunch.

Health Snapshot per serving (serves 1 as an entree)

585 Calories, 43g Fat, 37g Carbs, 17g Protein
19 Smart Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Yellow Tomatoes, Lettuce, Mozzarella, Baguette, Red Wine Vinegar, Hazelnuts, Basil, Red Onion, Garlic, Red Pepper Flakes

1. Getting Organized

Preheat oven to 400 degrees.

2. Toast the Baguette Croutons

Place the **Baguette Croutons** on a baking sheet, drizzle with Olive Oil, and lightly salt and pepper. Bake until crispy outside, but still soft inside – about 5 minutes.

3. Toss the Veggies and Dressing

Combine the **Lettuce & Tomatoes, Fresh Mozzarella,** 3 tablespoons olive oil, and the toasted **Baguette Croutons** in a mixing bowl. Drizzle half of the **Basil Vinaigrette** and salt and pepper as desired. Lightly toss. Add additional Basil Vinaigrette and olive oil as desired after tasting.

4. Finish and serve

Top with the **Toasted Hazelnuts** and enjoy!

Love this recipe? #meezmagic

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